

CATERING MENU







PERFECT EVENTS Evenytime







Indulge your guests in a dining affair they'll cherish for years to come. At Floridays Resort, we take immense pride in presenting an exceptional array of imaginative culinary delights, each more delectable than the last. From elegantly plated breakfasts and boxed lunches to interactive reception stations and themed dinner buffets, our diverse menu is designed to cater to every event or meeting requirement.

Not only do we offer an extensive menu to suit various preferences, but we also invite you to collaborate with our team in crafting a personalized menu that will leave every guest with a beaming smile. Our commitment to culinary excellence ensures that every dish I carefully prepared leaving your attendees with a lasting impression of a remarkable dining experience.

At Floridays Resort, we believe that exceptional food enhances every occasion, and we are dedicated to exceeding your expectations in delivering an unforgettable journey. Let us elevate your event to new heights with our delectable offerings and unmatched service, creating memories that will linger in your guests' hearts and taste buds.



CLASSIC CONTINENTAL

- Chilled Florida Orange Juice
- Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins Butter and Fruit Preserves
- Freshly Brewed Starbucks
 Coffee Assorted Herbal Teas with Lemon

DELUXE CONTINENTAL

- Chilled Florida Orange Juice Sliced Fresh Fruit
- Assorted Breakfast Pastries to Include Danish, Croissants, and Muffins Bagels and Cream Cheese
- Individual Yogurts
- Butter and Fruit Preserves
- Assorted Cereal and Milk
- Freshly Brewed Starbucks® Coffee Herbal Teas with Lemon





THE SUNRISE BUFFET

- Chilled Florida Orange Juice
- Sliced Fresh Fruit Tray
- Fluffy Scrambled Eggs
- Applewood Smoked Bacon or Pork Sausage Patties
- Assorted Breakfast Pastries
- Triangle Hash Brown Potatoes
- Bagels and Cream Cheese
- Butter and Fruit Preserves
- Freshly Brewed Starbucks
 Coffee
- Assorted Herbal Teas with Lemon

HEALTHY START BUFFET

- Chilled Florida Orange Juice
- Sliced Seasonal Fruit Tray
- Low Fat Muffins
- Whole Wheat Toast
- Egg White Frittata with Spinach, Sweet Preppers Mushrooms and Feta Cheese
- Turkey Bacon OR Turkey Patties
- Butter and Fruit Preserves
- Freshly Brewed Starbucks® Coffee
- Assorted Herbal Teas with Lemon

BUFFET ADDITIONS

- Chilled Florida Orange Juice
- Sliced Seasonal Fruit Tray
- Fluffy Scrambled Eggs
- Smoked Bacon or Sausage Patties
- Assorted Breakfast Pastries





CONTINENTAL BREAKFAST

- Chilled Florida Orange Juice
- Assorted Breakfast Pastries to Include Danishes, Croissants, and Muffins
- Butter and Fruit Preserves
- Freshly Brewed Starbucks
 Coffee
- Assorted Herbal Teas with Lemon

Mid-Morning Break

- Seasonal Sliced Fresh Fruit
- Coffee Refresh

Afternoon Refresh

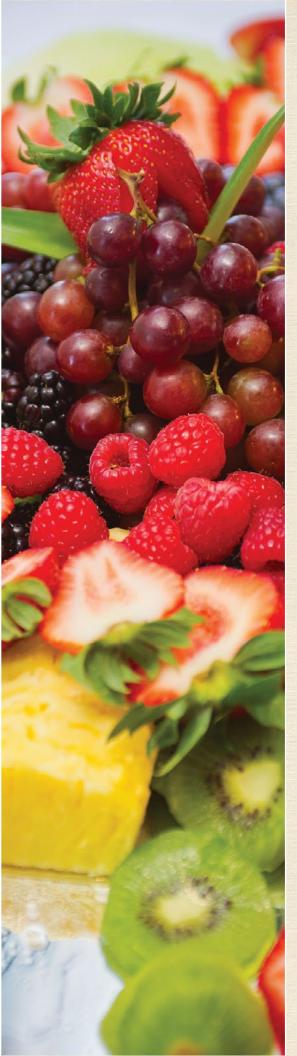
- Fresh Baked Cookies
- Coffee Break
- Assorted Sodas and Water

BERRY BREAK

- Fresh Seasonal Berries
- Assorted Granola Bars and Vanilla Yogurt
- Bottled Water and Assorted Sodas
- Freshly Brewed Starbucks[®] Coffee







ALL DAY Break

HEALTHY BREAK

- Fresh Sliced Fruit Tray with Tropical Yogurt Sauce
- Vegetable Crudités with Ranch
- Assorted Granola Bars
- Bottled Water and Assorted Sodas
- Freshly Brewed Starbucks
 Coffee

SPORTS BREAK

- Chips and Salsa
- Popcorn and Pretzels
- Assorted Granola Bars
- Bottled Water and Assorted Sodas
- Freshly Brewed Starbucks
 Coffee

HAND IN THE COOKIE JAR

- Freshly Baked Assorted Cookies
- Assorted Individual Milks
- Bottled Water and Assorted Sodas
- Freshly Brewed Starbucks® Coffee



BREAKS A Carle

Minimum of 25 people to order

- Starbucks
 Coffee
- Assorted Tea Selections
- Hot Chocolate
- Orange and Grapefruit Juice
- Fruit Punch
- Iced Tea
- Lemonade
- Assorted Soft Drinks
- Bottled Spring Water
- Flavored Milk (Chocolate or Strawberry)
- Assorted Cookies
- Bagels and Cream Cheese
- Danish, Muffins, and Croissants
- Chocolate Fudge Brownies
- Seasonal Fresh Whole Fruit
- Individual Yogurts
- Assorted Ice Cream Bars
- Bag of Chips
- Granola Bars Candy Bars
- Pretzels with Mustard Sauce





THE DELL

Choice of Two / Minimum of 25 people to order

- Seasonal Fresh Fruit Salad
- Pasta Salad with Roasted Vegetables
- Red Skin Potato Salad
- Garden Greens with Tomato, Cucumber, Carrots and Ranch

DELI BOARD SELECTIONS

- Sliced Roast Beef
- Smoked Turkey Breast
- Honey Cured Ham
- Genoa Salami
- Assorted Cheese Slices

DELUXE RELISH TRAY

- Lettuce
- Ketchup

Water

- Tomato
- Mayonnaise
- Onion
- Assorted Deli Breads
- Pickles
- Assorted Potato Chips
- Mustard

DRINKS AND DESSERT

- Assorted Cookies
- Freshly Brewed Starbucks[®] Coffee
- Brownies Iced Tea





Minimum of 25 people to order

Cold Display:

- Lettuce
- Tomatoes
- Pepper Jack Shredded Cheese
- Sour Cream & Guacamole

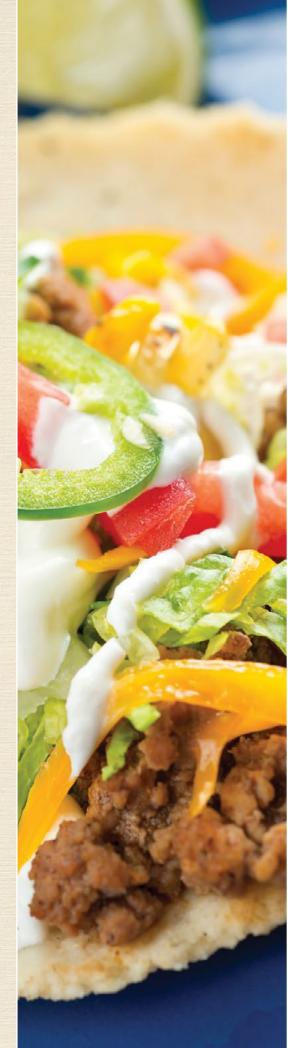
Hot Display (Choice of Two):

- Ground Beef
- Chicken
- Mahi-Mahi

Included:

- Flour Tortilla
- Yellow Rice
- Black or Brown Beans
- Churros with Chocolate Dip and Dulce de Leche (Caramel)
- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water







FLORIDAYS Lunch Buffel

Minimum of 25 people to order

Salads (Choice of Two):

- Garden Green with Tomato, Cucumber, and Carrots with Ranch Dressing
- Fresh Fruit Salad
- Grilled Vegetable Salad
- Tomato, Onion and Cucumber Salad

Entrées (Choice of Two):

- Grilled Chicken Breast with Mango Sauce
- Roast Pork Loin with Marsala Wine Sauce
- Steak Strips in Chimichurri Sauce

Choice of Two:

- Garlic Mashed Potatoes
- Yellow Rice
- Rotini Pasta Tossed in Olive Oil and Herbs

Included:

- Assorted Bread Rolls and Butter
- Chef Selection of Assorted Cakes
- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water



TASTE OF ITALY Lunch Buffel

Minimum of 25 people to order

Cold Display (Choice of Two):

- Sautéed Zucchini and Tomato Salad
- Rotini Pasta with Kalamata Olives and Feta Cheese
- Marinated Antipasto Salad
- Caesar Salad with Fresh Grated Parmesan Cheese

Hot Entrées (Choice of Two):

- Chicken Piccata in Lemon Caper Sauce
- Grilled Italian Sausage with Peppers and Onions
- Grilled Tuscan Steak
- Four Cheese Baked Ziti
- Penne Pasta with Marinara OR Meat Sauce
- Penne Pasta with Alfredo Sauce

Included:

- Sautéed Fresh Vegetables
- Rotini Pasta with Olive Oil and Fresh Herbs
- Warm Rolls and Butter
- Assorted Cakes
- Freshly Brewed Starbucks® Coffee
- Iced Tea and Water







LATIN Lunch Buffel

Minimum of 25 people to order

Salads (Choice of Two):

- Garden Salad
- Potato Salad
- Pasta Salad
- Caesar Salad

Entrées (Choice of Two):

- Pulled Pork Mojo Style (pernil)
- Pork Chops Mango Salsa
- Grilled Chicken Breast Pineapple Salsa
- Beef Stew with Potatoes and Vegetables

Sides (Choice of Two):

- Garlic Mashed Potatoes
- Yellow Rice
- Yuca al Mojo
- Fried Sweet Platains

Desserts and Drinks:

- Chef Selection of Assorted Cakes
- Lemonade
- Water
- Coffee

Freshly Made Pizza

- Choice of Cheese, Pepperoni and Vegetarian Pizza
- House Tossed Salad Choice of Two Dressings
- Chef's Selection of Desserts
- Freshly Brewed Iced Tea and Water





All guest selections due 72 hours prior to event starts date.

Option One

- · Ham and Cheese on White Bread with Lettuce, Tomato
- Cup of Fresh Fruit
- Homemade Brownie
- Bag of Chips
- Bottle of Water

Option Two

- Turkey Croissant with Lettuce, Tomato, and Swiss Cheese
- Cut Fresh Fruit
- Homemade Cookie
- Bag of Chips
- Bottle of Water

Option Three

- Southwestern Chicken Salad on a Brioche Bun
- Cup of Fresh Fruit
- Homemade Cookie
- Bag of Chips
- Bottle of Water

Reception

HOT HORS D'OEUVRES

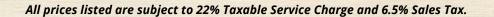
Minimum order 50 pieces per item.

- · Jalapeños Poppers with Ranch
- Crispy Spring Rolls with Sweet Red Chili Sauce
- Meatballs Skewers
- Three Cheese Quesadillas
- Mini Quiches
- Mini Beef Sliders
- Chicken Satay Skewers
- Buffalo Chicken Wings
- Coconut Shrimp with Pineapple Relish

COLD HORS D'OEUVRES

Minimum order 50 pieces per item.

- Veggie Dip Cup with Ranch
- Strawberry Brownie Kabobs
- Ham & Cheese Pinwheels
- Tomato, Mozzarella Cheese and Basil Bruschetta
- Shrimp Cocktail Cup
- Cucumber Rounds with Crab Salad







COLD DISPLAYS

- Antipasto Tray (Assorted, Meats, Cheeses, Olives, and Marinated Peppers)
- Mixed Cheese Tray
- Vegetable Crudités
- Fruit Kabobs
- Fresh Seasonal Fruit Tray

MANNED CARVING STATION

- Herb Roasted Beef Strip Loin Served with a Wild Mushroom Demi Sauce, Rolls and Butter
- Rosemary Roasted Prime Rib with a Horseradish Sauce and Au Jus, Rolls and Butter
- Southern Fried Turkey Breast with Rosemary-Cranberry Sauce, Rolls and Butter
- Whole Baked Honey Glazed Ham served a Mango-Pineapple Salsa and Rolls and Butter

Reception

PASTA STATION

Minimum 25 People

Choice of Two:

- Rotini
- Tortellini
- Penne
- Ravioli

Included:

- Garlic Bread
- Grated Parmesan Cheese
- Olives
- Mushrooms
- Sun-dried Tomatoes

Served with Choice of Two:

- Marinara Sauce
- Alfredo Sauce
- Pesto Sauce

MASHED POTATO STATION

Minimum of 25 people

- Chef's Choice of Mashed Potatoes
- Assorted Toppings to Include: Bacon Bits, Shredded Cheddar, Sour Cream, Chives and Whipped Butter



DESIGN YOUR OWN Dinner Buffet

Minimum 25 People to Order

Choice of Two:

- Marinated Grilled Vegetable Salad
- Red Skin Potato Salad
- Antipasto Pasta Salad with Balsamic Vinaigrette
- Garden Green with Tomato, Cucumber, and Carrot with Ranch Dressing
- Fresh Fruit Salad topped with Toasted Coconut Flakes
- Grilled Vegetable Salad

Choice of Two:

- Grilled Beef Tips with a Mushroom Cabernet Sauce
- Baked Salmon with a Lemon Garlic Butter Sauce
- Grilled Chicken Breast with Mango Relish
- Roast Pork Loin with Marsala Wine Sauce
- Citrus Herb Marinated Grilled Mahi-Mahi with Tomato Cream Sauce

Choice of Two:

- Yellow Jasmine Rice
- Garlic Mashed Potatoes
- Penne Pasta in a Garlic Olive Oil
- Baked Rosemary Red Skin Potatoes
- Caribbean Vegetable Medley
- Roasted Seasonal Vegetables
- Green Beans with Tomatoes & Caramelized Baby Onions
- Steam Broccoli

Included:

- Warm Dinner Rolls and Butter
- Assorted Cakes
- Water, Iced Tea, Freshly Brewed Starbucks® Coffee, and an assortment of Herbal Teas



Binner Buffel

Minimum 25 People to Order

COLD DISPLAYS

Choice of Two:

- Sautéed Zucchini and Tomato Salad
- Rotini Pasta with Kalamata Olives and Feta Cheese
- Marinated Antipasto Salad
- Caesar Salad with Fresh Grated Parmesan Cheese
- Grilled Vegetable Salad

HOT ENTRÉES

Choice of Three:

- Chicken Piccata with a Lemon Caper Sauce
- Pan Seared Chicken Gorgonzola
- Chicken Parmesan
- Grilled Italian Sausage with Peppers and Onions
- · Baked Salmon with and Sun-dried Tomato Pesto
- Marsala Beef Tips

Choice of Two:

- Green Beans with Toasted Almonds
- Sautéed Fresh Vegetables
- Rotini Pasta with Olive Oil and Fresh Herbs
- Tri-Color Tortellini Alfredo
- Garlic Mashed Potatoes
- Yellow Rice

Included:

- Warm Dinner Rolls and Butter
- Assorted Cakes
- Water, Iced Tea, Freshly Brewed Starbucks® Coffee and an assortment of Herbal Teas







ELORIBBEAN Dinner Buffel

Minimum 25 People to Order

COLD DISPLAYS

Choice of Three:

- Cilantro Marinated Grilled Vegetables
- Tomato and Bermuda Onion Salad with Citrus Vinaigrette
- Roasted Corn and Black Bean Salad
- Red Skin Potato, Garlic and Bacon Salad
- Garden Salad tossed with Cucumbers, Tomatoes, Onions and Mushrooms
- Choice of Dressing

HOT ENTRÉES

Choice of Two:

- Baked Chicken with Mango Sauce
- Cuban Shredded Beef Stew
- Slow Roasted Pork Loin with Mojito Sofrito
- Grilled Mahi Mahi with Pineapple Salsa
- Caribbean Jerk Chicken

Choice of Three:

- Yuca con Mojo
- Cilantro Potatoes
- Black Beans
- Baked Sweet Plantains
- Latino Yellow Rice
- Fresh Sautéed Vegetables

Included:

- Warm Dinner Rolls and Butter
- Assorted Cakes
- Water, Iced Tea, Freshly Brewed Starbucks® Coffee and an assortment of Herbal Teas





We are proud to offer Call and Premium Brand Liquors. All bars are subject to a Bar Tender Fee for every two hours.

HOST SPONSORED BAR PER PERSON

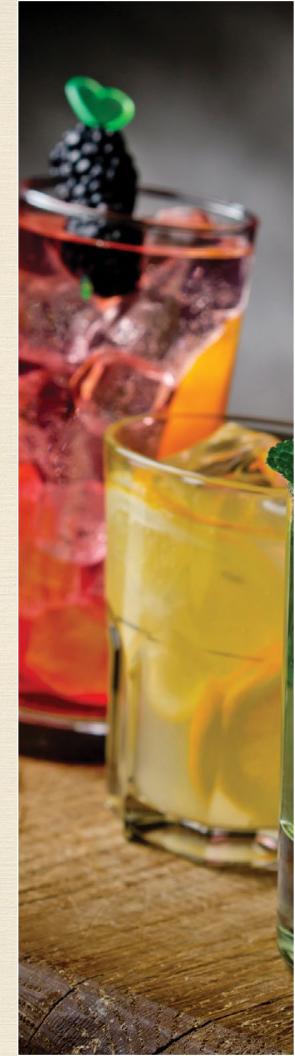
Our House Brand and Premium Brand are priced per: one hour, two hours and three hours. Contact us for current pricing.

HOST SPONSORED BAR PER DRINK

Our House Brand and Premium Brand are priced based on: cocktails, specialty house wines, imported and specialty beers, domestic and light beers. We also have mineral and bottled water available. Contact us for current pricing.

CASH BAR SERVICE

Premium Brand Cocktails Call Brand Cocktails Imported & Specialty Beers Domestic & Light Beers Specialty House Wines





We are happy to provide more information.

Reach out to:

ANDREA FLENIK

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